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EXHIBIT D
of
AMENDMENT

“Black Peas”
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Black peas

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Black peas, also called **parched peas** or **maple peas**, form a traditional Lancashire dish served often on or around Bonfire Night (5th November). The dish, popular in Bolton, is made from the black pea (*Lathyrus niger*) which is long soaked overnight and simmered to produce a type of mushy pea. *Parching* is a now defunct term for long slow boiling.

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Consumption

Black peas are commonly found at fairgrounds and mobile food counters. They are traditionally eaten from a cup with salt and vinegar. They can be served hot or cold, the former being especially so in the winter months. At fairgrounds they are served in thick white disposable cups and are eaten with a spoon. Many people fail to re-create the same taste that black peas provide when bought at a funfair, however the recipe is quite simple to follow.

Other variations

Consumption is limited to certain parts of Lancashire, notably the Bolton area. A similar dish, although prepared slightly differently, is made in the north-east of England. *Carlin peas* are a traditional staple of Carlin Sunday (the Sunday before Palm Sunday). Other names given are *pigeon peas* and *brown badgers*. Unlike the Lancashire black peas, Carlin peas are fried with butter for a few minutes and are often boiled for an hour rather than being slow boiled for up to 3 hours.

Availability

The availability of black peas is not steady. They are typically available from the end of October and throughout November. They are available from local stores and also pet shops (as maple peas are a good carp bait) although these may not necessarily be food grade.

Black (parched) peas recipe

Ingredients - 1lb maple peas, water

Method - Wash the peas thoroughly, making sure stones are removed. Leave the peas to soak overnight. Drain. Place in a large pan and fill with water. Bring the water to boil then let it simmer for 2 to 3 hours. Check often and top up with water where necessary. The peas should be eaten soft and accompanied by salt and vinegar to taste. They are served in their own gravy.

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